

HOMEMADE KUMARA WEDGES



Serves 4



Prep Time 5 minutes



Cook Time 20-25 minutes

INGREDIENTS

- Just Aioli Dip
- 2 kumara
- 2 Tbsp olive oil

METHOD

1. Preheat the oven to 200°C. Wash and dry kumara. Cut into thick wedges.
2. Toss in olive oil and place on a baking tray lined with baking paper.
3. Roast for 20-25 minutes, turning once during cooking until golden and tender.

Serve warm with **Just Aioli Dip**.